

## Toffee Crispx Mix

1 cup bwn sugar  
2 sticks real butter  
1/2 cup karo syrurp  
( 1 ) 16 oz. Crispx Cereal  
( 1 ) pkg. Heath Toffee Bits ( non chocolate  
coated )  
1 tsp. baking soda

Melt sugar, syrurp and real butter in a heavy  
pot and bring to a  
full boil for ( 1 ) minute...Remove from heat  
and add baking soda...stir and  
pour over the Crispx...Spread onto ( 2 )  
buttered cookie sheets and then  
sprinkle the Heath toffee Bits all over the  
top..

Bake on 225 degrees for 15 minutes then

stir and bake for another  
15 minutes...Spread onto wax paper to  
cool...Store in 1 gallon  
zip lock bags....